

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	CORAL SEAS BUFFET (STBD)	26	3	Yes	NINE OF 31 PREVIOUSLY CLEANED PLATES STORED IN THE UNDER COUNTER PLATE WARMER WERE FOUND SOILED. <a href="#">Corrected</a>
2	CORAL SEAS BUFFET	26	3	Yes	TWO OF 20 PREVIOUSLY CLEANED PLATES STORED ON TOP OF THE BUFFET WERE FOUND SOILED. <a href="#">Corrected</a>
3	CORAL SEAS COFFEE STATION (STBD)	26	3	Yes	THREE OF 14 PREVIOUSLY CLEANED SAUCERS WERE FOUND SOILED. <a href="#">Corrected</a>
4	CORAL SEAS COFFEE STATION (PORT)	26	3	Yes	THREE OF 21 PREVIOUSLY CLEANED SAUCERS WERE FOUND SOILED. ONE COFFE CUPS WAS ALSO FOUND SOILED WITH WHAT APPEARED TO BE A SYRUP-LIKE MATERIAL. <a href="#">Corrected</a>
5	CORAL SEAS BUFFET	*	0	No	THE DISPENSING TUBE OF THE BULK MILK MACHINE WAS NOT CUT AT A 45 DEGREE ANGLE. <a href="#">Corrected -</a>
6	CORAL SEAS BEVERAGE STATIONS	21	0	No	THE HINGES ON THE DOORS TO ALL FOUR BULK MILK DISPENSERS WERE CORRODED. <a href="#">Corrected -</a>
7	CORAL SEAS - BEVERAGE STATION	27	0	No	THE WMF COFFEE MACHINE HAD DIRT AND DEBRIS COLLECTED IN A GAP AROUND THE BOTTOM OF THE MACHINE BELOW THE DRIP TRAY. <a href="#">Corrected -</a>
8	CORAL SEAS - MINI GALLEY POTWASH	26	3	Yes	FIVE PREVIOUSLY CLEANED 4 LITER STAINLESS STEEL CONTAINERS USED TO SERVE OATMEAL AND OTHER SIMILAR FOODS, WERE FOUND SOILED AND STORED ON THE CLEAN DRYING RACK. THE POTWASH OPERATOR INDICATED THAT HE HAD NOT YET INSPECTED THEM FOR CLEANLINESS. <a href="#">Corrected –</a>
9	CORAL SEAS - DISHWASH AREA	22	0	No	THE MOUNTED WASH TEMPERATURE GAUGE INDICATED A TEMPERATURE OF 140 DEGREES F, WHILE THE DATAPLATE INDICATED A WASH WATER TEMPERATURE OF 160 DEGREES F. EITHER THE WASH WATER TEMPERATURE WAS TOO LOW OR THE WASH WATER TEMPERATURE GAUGE IS OUT OF CALIBRATION OR IOTHERWISE NOT FUNCTIONING PROPERLY. <a href="#">Corrected – gauge</a>
10	CORAL SEAS - DISHWASH AREA	22	0	No	THE MOUNTED FINAL SANITIZING RINSE TEMPERATURE GAUGE INDICATED A TEMPERATURE IN EXCESS OF 220 DEGREES F WHILE THE MEASURED TEMPERATURE WAS AT 172 DEGREES F. THE MOUNTED FINAL RINSE TEMPERATURE GAUGE IS GREATER THAN 20 DEGREES OUT OF CALIBRATION. <a href="#">Corrected –</a>
11	CORAL SEAS - DISHWASH AREA	*	0	No	A HEARING PROTECTION DEVICE WAS STORED ON THE CLEAN STORAGE RACK. THIS ITEM WAS A REPEAT FROM THE PREVIOUS INSPECTION. <a href="#">Corrected –</a>
	CORAL SEAS - MINI GALLEY	33	1	No	SEVERAL DECK TILES WERE CRACKED, CHIPPED OR OTHERWISE DAMAGED. SOME RECESSED GROUT WAS NOTED BETWEEN DECK TILES. EXCESS WATER WAS NOTED ON THE DECK AT THE ENTRY TO THE MINI GALLEY. <a href="#">Work in progress</a>

13	<b>CORAL SEAS BUFFET</b>	30	0	No
THE WASH HANDS OFTEN SIGN WAS MISSING. <a href="#">Corrected</a> - Sign has been placed.				
14	<b>CORAL SEAS BAR</b>	21	0	No
A HINGE COVER WAS MISSING ON THE UNDER COUNTER REFRIGERATOR (BEER BOX). <a href="#">Corrected.</a>				
15	<b>CORAL SEAS GRILL</b>	36	0	No
HEAT LAMPS WERE NOT RECESSED OR SHATTER RESISTANT. <a href="#">Order placed P.O.# 51006788HZ3 and iga # HZ13923</a>				

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	POTABLE WATER	*	0	No	THE SHIP'S POTABLE WATER MAINTENANCE LOG INDICATED THE SHIP DISINFECTED THE POTABLE WATER TANK TO 60 PPM IN THE AFFECTED AREA, BUT THERE WAS NO INDICATION OF MAINTAINING THE CONCENTRATION FOR THE REQUIRED 4 HOUR PERIOD. <a href="#">Corrected.</a>
17	POTABLE WATER	06	0	No	THE HALOGEN ANALYZER USED FOR PRODUCTION OR BUNKERING WAS NOT CALIBRATED AT THE BEGINNING OF BUNKERING OR RECORDED ON THE CHART OR IN THE LOG BOOK ON THIS DATE. <a href="#">Corrected.</a>
18	VENTILATION	*	0	No	THE SHIP IS CURRENTLY INSTALLING INSPECTION PORTS ON ALL AIR HANDLING UNITS. THE UNITS EVALUATED THIS DATE, DID HAVE THE REQUIRED INSPECTION PORTS INSTALLED. <a href="#">Work in progress.</a>
19	WHIRLPOOL SPAS	10	0	No	THE WHIRLPOOL SPA pH READINGS WERE IN EXCESS OF 7.8 ON SEVERAL DAYS. WHIRLPOOL SPA RECORDS INDICATED THESE READINGS WERE USUALLY HIGH (E.G. 8.0) IN THE MORNING AND RETURNED TO WITHIN NORMAL LIMITS (7.2 TO 7.8) TOWARD THE END OF THE DAY. <a href="#">Corrected – Readings are within limits.</a>
20	FOOD SERVICE GENERAL	20	0	No	THE ICE-O-MATIC ICE MACHINES CUBER BOTTOM/ICE BIN TOP HAD LARGE GAPS THAT HAD ACCUMULATED WATER BETWEEN THE METAL PIECES. WHEN THE SEAM WAS PRESSED WATER DRIPPED INTO THE ICE BIN. THE SEAM BETWEEN THE CUBER AND BIN HAD AN OPEN CELL SEALANT IN THE SEAM. THE SEALANT WAS PROTRUDING INTO THE BIN AND WAS SATURATED WITH MOISTURE. THE CUBER BOTTOM AREAS WERE CORRODED AND RUSTY. RECOMMEND THESE MACHINES BE REPAIRED OR REPLACED AS SOON AS POSSIBLE. <a href="#">Corrected – Machine repaired.</a>
21	FOOD SERVICE GENERAL	26	3	Yes	THE ICE-O-MATIC ICE MACHINES CUBER BOTTOM/ICE BIN TOP HAD LARGE GAPS THAT HAD ACCUMULATED WATER BETWEEN THE METAL PIECES. WHEN THE SEAM WAS PRESSED WATER DRIPPED INTO THE ICE BIN. THE SEAM BETWEEN THE CUBER AND BIN HAD AN OPEN CELL SEALANT IN THE SEAM THAT WAS SOILED. THE SEALANT WAS PROTRUDING INTO THE BIN AND WAS SATURATED WITH MOISTURE. THE CUBER BOTTOM AREAS WERE CORRODED AND RUSTY. RUSTY WATER WAS DRIPPING INTO THE BIN. RECOMMEND THESE MACHINES BE TAKEN OUT OF SERVICE UNTIL THEY CAN BE REPAIRED OR REPLACED. <a href="#">Corrected – Ice machine repaired and order placed for new ice cube machine P.O.# 51005689HZ1.</a>
22	FOOD SERVICE GENERAL	33	1	No	NUMEROUS CRACKED DECK TILES AND MISSING GROUT WERE NOTED ON THE DECKS THROUGHOUT THE FOOD SERVICE AREAS. <a href="#">Work in Progress – Tiles scheduled to be replaced when shoreside technicians come aboard.</a>
23	FOOD SERVICE GENERAL	26	3	Yes	THE INTERIOR OF THE VITALITY JUICE MACHINE DISPENSING LINES WERE SOILED WITH JUICE DEBRIS/MOLD. <a href="#">Corrected -</a>
24	MAIN GALLEY	26	3	Yes	THE FLOOR MIXER FOOD SPLASH ZONE AND COLLAR WERE SOILED WITH DRIED FOOD DEBRIS. THE COLLAR HAD MOISTURE IN THE RIM. <a href="#">Corrected</a>
25	MAIN GALLEY	37	0	No	THE COMBI OVEN STEAMER'S VENTILATION HOOD DID NOT EXTEND FAR ENOUGH OUT FROM THE STEAMER TO CATCH THE STEAM. CONDENSATION WAS NOTED ON THE DECKHEAD ABOVE THE STEAMER. <a href="#">Pending – Dec 8<sup>th</sup> shoreside technicians will come aboard to work on all A/C fan units, especially the galley.</a>
26	MAIN GALLEY	34	0	No	THE DECK DRAIN BEHIND THE COMBI OVEN WAS CLOGGED. <a href="#">Corrected - Job order was made already, corrected during the inspection.</a>
27	MAIN GALLEY	08	0	No	THE COMBI OVEN/STEAMER DID NOT HAVE A VENTED BACKFLOW PREVENTION DEVICE ON THE WATER HOSE THAT WAS UNDER

PRESSURE.

[Corrected – Device placed.](#)

28    **MAIN GALLEY-DISHWASH**

37

0

No

THE VENTILATION SYSTEM IN THE DISHWASH AREA DID NOT REMOVE THE CONDENSATION. CONDENSATION HAD ACCUMULATED ON THE DECKHEAD ABOVE THE CLEAN DISH AREA.

[Corrected – Coils ordered, P.O.#51006691HZ1](#)

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
29	FOOD SERVICE GENERAL	19	0	No	CONDENSATION HAD ACCUMULATED ON THE INTERIOR ROOF AND WALLS OF MOST OF THE REACH-IN REFRIGERATION UNITS. THE CONDENSATION WAS DRIPPING ONTO COVERED PANS OF FOOD STORED BELOW. <a href="#">Work in progress We are going to replace the refrigerator doors to ensure units are properly sealed when shut</a>
30	APPETIZER AREA	39	0	Yes	ONE DEAD ROACH WAS NOTED ON THE STICKY TRAP BENEATH THE TECHNICAL AREA OF REFRIGERATION UNIT # 8. <a href="#">Corrected - Continuous pest control monitoring is ongoing with ecolab technicians coming onboard weekly.</a>
31	MAIN GALLEY DISHWASH AREA-PORT/STARBOARD	22	0	No	THE TEMPERATURE GAUGE FOR THE FINAL RINSE WAS IN EXCESS OF 220 DEGREES F. <a href="#">Corrected – Gauge replaced</a>
32	CREW GALLEY MESS SERVICE LINE	19	0	No	THE SNEEZE GUARD DID NOT HAVE ENOUGH LENGTH TO PROTECT THE FOOD STORED BELOW IT. <a href="#">Work in progress.Pending installation of new guard.</a>
33	POOL BAR	26	3	Yes	THE BLENDER PROBE WAS SOILED WITH DRIED FOOD/JUICE DEBRIS. <a href="#">Corrected – probe properly cleaned.</a>
34	DECK 5 PANTRY	26	3	Yes	THE INTERIOR TOP OF THE MICROWAVE WAS SOILED WITH DRIED FOOD DEBRIS. <a href="#">Corrected – interior of microwave properly cleaned.</a>
35	DECK 5 PANTRY	26	3	Yes	THE APPLE JUICE INTERIOR DISPENSING LINE WAS SOILED WITH MOLDY DEBRIS. <a href="#">Corrected – interior dispensing line properly cleaned</a>
36	PANTRY DECK 4	26	3	Yes	THE VITALITY JUICE MACHINE INTERIOR DISPENSING LINES WERE SOILED WITH JUICE DEBRIS/MOLD. <a href="#">Corrected – interior dispensing line properly cleaned.</a>
37	PANTRY DECK 9	26	3	Yes	THE INTERIOR TOP OF THE MICROWAVE WAS SOILED WITH DRIED FOOD DEBRIS. THE VITALITY JUICE MACHINE INTERIOR DISPENSING LINES WERE SOILED WITH JUICE DEBRIS. <a href="#">Corrected – interiors of microwave and dispensing lines were properly cleaned.</a>
38	CHILD ACTIVITY CENTER	38	0	No	A SPRAY BOTTLE OF CHLORINE AND OTHER CLEANING COMPOUNDS WERE STORED BENEATH THE SINK WITH BOXES OF BEADS AND OTHER CHILD ACTIVITY PLAY SUPPLIES. THE CUPBOARD DOOR WAS NOT LOCKED BUT STAFF STATED CHILDREN WERE NOT ALLOWED IN THIS AREA. <a href="#">Corrected – Cleaning compounds removed.</a>
39	CHILD ACTIVITY CENTER	41	0	No	THE WASH HANDS OFTEN SIGN DID NOT STATE THAT THE PROVIDER AND CHILD SHOULD WASH HANDS. <a href="#">Corrected – Proper sign placed.</a>
40	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.  PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: <a href="mailto:VSP@CDC.GOV">VSP@CDC.GOV</a>  USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME -HORIZON- CAS - [INSPECTION DATE-10/24/2003].

